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(54) PRODUCTION OF DRIED CHEESE CAPABLE OF BEING RECONSTITUTED TO RAW CHEESE

(57) Abstract:

PURPOSE: To obtain a dried cheese excellent in aroma, color tone, texture, appearance, etc., by controlling the vacuum degree, temperature for freezing, and temperature in cutting off a power source of a far infrared heater unique to raw cheese to specific conditions.

CONSTITUTION: Raw cheese is initially contained in a vacuum vessel equipped with a far infrared heater

in the interior thereof and then frozen at 0 to -18°C to keep the interior of the vacuum vessel at 1-5Torr vacuum degree. The aforementioned freezing temperature and vacuum degree are set based on a correlation between the temperature and the partial pressure of water vapor. In vacuum-drying at low temperatures, the temperature of the raw cheese is kept so as not to exceed the prescribed low-temperature range of 0 to -18°C in the primary drying period when the temperature is not raised by latent heat of evaporation of the raw cheese. When the temperature of the cheese then attains ambient temperature to +45°C, the power source of the far infrared heater is cut off.

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